



LOS CARNEROS 2020 CHARDONNAY

Juicy. Opulent. Expressive.

"Aromas of ORANGE BLOSSOM, Golden Delicious apple, and WHITE PEACH with flavors of lemon custard, pineapple, ANJOU PEAR and subtle spiced oak notes. The body richly-textured and concentrated with balanced acidity."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
27% new
Time in Barrel: 10 months
Alcohol: 14.2%
T.A.: 0.52g / 100mL
pH: 3.56

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

Characterized by its cool climate, the Los Carneros AVA is moderated by maritime influences from two distinct sources. One major source of influence is the San Pablo Bay to the South and the other is the Pacific Ocean to the North West by way of the Petaluma Gap. Stretched across the southern reaches of Sonoma and Napa County this growing region is known for producing world-class chardonnays. The fruit for this wine was primarily sourced from our Carneros Hill Vineyard close to the cooling breezes of the San Pablo Bay. The Los Carneros AVA vineyard sites chosen for this wine benefit from a diverse selection of chardonnay plantings and well-draining Haire clay loam soils. Clones include Prosser, 4, 96, 48, and 131.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

Harvest 2020 will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around budbreak and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced—if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Chardonnay harvest began on August 21.

ARTISAN WINEMAKING

Fruit hand-picked, whole cluster pressed, settled for 24 hours then racked to barrel for fermentation. Fifteen percent of lot was co-inoculated with house strain of malolactic bacteria—these barrels are then used to top the remainder of the lot post primary fermentation. Lees stirred 1-2 times per month. Aged on lees for approximately ten months.

The essence of a distinct wine region in every sip – Los Carneros Chardonnay.

BEST OF THE VINE

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